A Suggestion

for Today

BISCUIT

Shredded Whole Wheat Biscuit

is perfect food because it perfectly nour-

ishes the whole body. If you want a clear

complexion, bright eyes, steady nerves and

perfect digestion, acquire "The Shredded

Poached or Scrambled Eggs

on Shredded Whole Wheat Biscuit.

ter on top. Put in buttered pan in hot oven about three minutes. Remove with pancake turner to warm plate. Use as toast for scrambled or

SOLD BY ALL GROCERS.

Moisten the Biscuit slightly with cold water. Place small bits of but-

Wheat Habit."

Cocoa

MONDAY. BREAKFAST.

LUNCH. Sliced Cold Beef. Cucumbers. Scalloped Potatoes.

DINNER.

Tomato Cream Soup.

New Peas.

Lettuce.

TUESDAY.

BREAKFAST.

Shrimps a la Creole. Stuffed Potatoes.

DINNER.

Baked Onions.

Fruit Salad.

Coffee.

CULTIVATION IN GINSENG.

Rapidly Becoming a Profitable Indus-

try in Wisconsin.

"Ginseng is being cleared out of central

Wisconsin rapidly," said G. S. Banks of

Newcastle at the Raleigh, "but the In-

find enough of it each season to get on a

good drunk with the proceeds. I have

never been able to learn just what is done

with the root, although I know it is ship-

ped to China, where it is used for many

purposes. What disease it is supposed to

cure is a mystery to me. The root when

it is dried is shaped comething like a

small carrot. It is not the same as the

Chinese ginseng I have been told, but it

makes a satisfactory substitute now that the real article has all gone. At one time

the woods around Newcastle were full of it, and it sold for about a dollar a pound.

As the producers gradually came to realize that the men to whom they were sell-

ing it were making an enormous profit, they raised their prices about a thousand per cent and then kept it going up. The demand has never lessened any, but it is probable that there will be no gingseng growing wild in Wisconsin after a few

years. Some people are raising it in cul-tivated fields and make good profit, al-though the plant requires a great deal of

mostly sold to Chicago firms, their repre

sentatives taking a trip up the state at the proper seasons of the year."

Danger in Decayed Fruit.

The work of protecting Chicago from

sales of decayed, adulterated or otherwise

injurious articles of food is enough to keep

the inspectors of the city health depart-

ment continually on the alert. One branch

of it seems to have been overlooked of late,

and that is the watch for spoiled fruit, es-

pecially such as is exposed for sale on the

street fruit stands. It is hard to draw the

line between fruit that is safe to eat and

from stand to stand, seeking ever a poorer grade of customers, until finally it is dis-

posed of. The health department should start a vigorous campaign against this evil

at once. It is not enough to condemn an accasional lot of stuff that is on sale in

the slums, nor is it enough to confine ac-tivity to the wholesale market in South Water street. The fruit should be watched

Many of the fruit stands on the sidewalks

Many of the fruit stands on the sidewalks in the downtown district are little short of public nuisances. They expose bad goods to a deluge of dirt for hours, and even for days—and the worst of it is they find steady streams of customers, attracted by the few cents saving they offer. The city is trying to get rid of these stands, and probably will succeed when it can secure the setting aside of the temporary injunctions.

setting aside of the temporary injunctions by which the venders have protected them-

selves. In the meantime there is no reason why the health ordinances should not be

rigorously enforced. The injunctions do not authorize the sale of rotten fruit.

One Hundred Years Old.

Viscountess Glentworth, a noted Eng-

lishwoman, celebrated her 100th birthday

recently. "My old friend Pery, in the

shape of Lord Glentworth, is going to be

married to Maria Villebois-a fortunate

woman, I think, to find herself a countess

From the Chicago News.

at other stages of its progress

From the Chicago Record-Herald.

What is obtained near our town is

Cream.

Coffee.

Fresh Berries.

New Potatoes

Coffee.

Coffee.

German Coffee Cake.

Wafers.

Noodle Soup.
Mashed Potatoes.

Rice

Eggs

poached eggs.

Berries.

Eggs and Bacon

lamb Fricassee.

Cereal.

Broiled Steak.

Cheese.

Frizzled Dried Beef.

White Muffins.

Custard Tapioca.

ADVERTISED LETTERS.

The following is a list of advertised letters remaining in the Washington (D. C.) post-office Saturday, July 4, 1903.

To obtain any of these letters the applicant should call for "Advertised Letters."

If not called for within two (2) weeks they will be sent to the Dead Letter Office. If not called for within two (2) weeks they will be sent to the Dead Letter Office.

LADIES' LIST.

Anderson, Miss Andrey Anderson, Miss Andrey Avery, Mrs Mary A Abbot, Miss Laura Adams, Miss Laura Adams, Miss Laura Adams, Miss Etlen Adkins, Miss Ethel Akers, Mrs Emma Albers, Miss Gussie Allumong, Mrs Annia Anderson, Mrs Jas Allen Lewis, Mrs Irene Andrews, Mrs R M Bacon, Miss Bessie Banks, Miss Florence Bair, Mrs J L Barton, Mrs R M Lehnan, Mrs Lilian Anderson, Mrs Bessie Banks, Miss Florence Bair, Mrs J L Barton, Mrs R M Lehnan, Mrs Lilian Anderson, Mrs Bessie Bayly, Miss Bessie Bayly, Miss Bessie Bayly, Miss Bessie Bayly, Miss Beulah K Bearkley, Miss Minnie Beartite, Lewis C Bell, Mrs Pette Benecker, Miss Alvane Senitt, Mrs Maude Louch, Miss Ella Louis, Miss Marshall, Mrs Mollis Martin, Miss Maine Martinas, Susie Mason, Mrs Hallie Mason, Mrs Magzie Mason, Miss Marzie Mason, Miss Marzie Matthews, Miss Eva Matthews, Miss Eva Matthew, Miss Daisy Meaney, Mrs Maggie Mercer, Miss Mattle Milliken, Lucy Mondy, Mrs Mary Moore, Mrs Mary Moore, Mrs War Moore, Mrs War Moore, Mrs Carrie Mose, Mrs Carrie Mose, Mrs Mary Brock, Miss Jennie Brooks, Miss Annie Brooks, Miss Annie Brooks, Mrs Eleanor P Brooks, Miss Susie Brown, Mrs D M Brown, Mrs Elia Brown, Miss Georgiana Brown, Miss Mary J Brown, Miss Maud Brown, Mrs Priscilla A Brown, Miss Rachel Brown, Mrs Rachel Brown, Mrs Sarah Brown, Mrs T W Bruce, Miss, M Brynes, Miss B Bucsey, Mrs Pernilla Burke, Mrs John Burke, Mrs Mary Burkhard, Mrs Ida Burter, Miss Cora Morris, Mrs Carrie
Mose, Mrs Mary
Moulton, Miss Lorena
Muir, Mrs Chas H
Murphy, Mrs Ellen
Murrin, Maud
Netsen, Mrs Eliza
Newell, Mrs L Burter, Miss Cara Carpenter, Bessie Cann, Miss Rosalie Cann, Miss Rosalle Carter, Mrs M Carter, Miss Mary E Chileds, Miss Mattie Clark, Mrs Addle Clark, Mrs Chas W Clark, Mrs Laura Clark, Mrs Z B Clatter, Mrs Amelia Newell, Mrs L
Newman, Mrs Louise
Newby, Mrs Henry W
Newkirk, Mrs F P
Nichols, Mrs A M
Nichols, Miss Ella
Norris, Miss R P
Norton, Mrs J W
Norton, Mrs J W
Norton, Mrs J W Clark, Mrs Laura
Clark, Mrs Z B
Clatterb, Mrs Amelia
Clement, Mrs Ward
Clements, Annie T
Cole, Miss Corni
Cole, Miss Corni
Cole, Miss Estelle M
Coles, Mrs Martha L
Collins, Miss Minnie L
Connan, Mrs G S
Counell, Miss Mamie
Conner, Miss Sophia
Cook, Mrs Eda C
Coopes, Miss F
Cooper, Miss Harriet
Corning, Mrs J, sephine
Cornish, Miss Bertha
Cox, Mrs Malissa A
Craigan, Mrs C
Cruzan, Mrs Wm
Currie, Mrs Wm
Currie, Mrs W Hannah Norton, Mrs J W
Nuttan, Miss C
O'Connor, Miss J
O'Connor, Mrs Mary
Ofields, Miss Lucy
Orndorff, Mrs Ada
Owins, Mrs Maudie
Paten, Mrs Wm
Patterson, Miss Poss
Patterson, Miss Poss Paten, Mrs Wm Patterson, Miss Bessie Pattie, Miss Lucy Paul, Mrs Manuie L (2) Pendleton, Mrs Manue Pfloging, Clara A Pickenpaugh, Mrs Laura Pinkney, Miss Ada Paller, Mas L T Poller, Mrs J T Polier, Mrs J P Prescott, Mrs E N D Price, Miss E Price, Mrs Maud Beale Price, Miss Rena Pryer, Mrs Bessie Puget, Mile Angele Daniels, Mrs Nettie Davis, Miss C Davis, Mrs Gertrude Rand, Miss Mary
Randall, Mrs Denat
Randall, Mrs Jesephin
Rathbone, Mrs Henry
Rawlins, Mrs E A Davis, Mrs Roxie Dennison, Mrs Lizzie De Mar, Miss Grace Rawlins, Mrs E A
Reardon, Miss E (2)
Reventon, Miss E J
Reventon, Mrs E J
Revion, Mrs Harry
Revy, Miss Maud
Rice, Mrs M C
Richards, Miss Virgie
Riley, Miss E B
Riley, Miss E B
Riley, Miss Bary
Robison, Mrs Katle Y
Robison, Mrs Bettle
Robinson, Miss Ophella
Roderick, Miss Marle
Rodman, Mrs M M B De Mar, Miss Grace
Deming, Mrs C S
Dennison, Mrs C S
Dennison, Mrs E Y
Desper, Miss Dora
Detner, Mrs Chas
De Wilworth, Mile C
Dickerson, Miss Susie
Dickinson, Mrs Helen
Diggs, Mrs Elizabeth
Dixon, Mrs Eva
Doggett, Mrs W H
Dooley, Miss Dolly
Downing, Miss Minnie
Dey, Mrs G
Doyle, Miss J
Dumont, Mrs Grace
Dunkins, Mrs Amanda
Duvall, Miss Ella Roderick, Miss Marle Redman, Mrs M M B Roe, Saddie M Rolland, Miss Hattle Rellins, Mrs S E Rowlerson, Mrs Nancy Rudd, Mrs Alice Sanders, Miss Hattle Duvall, Miss Ella Sanders, Miss Hattle Saull, Mrs E S Duvall, Mrs Julia Edward, Mrs Prisch Egfin, Mrs Bessie Elling, Mrs L J Elliott, Mrs Henry Ennel, Miss Mary Enies, Mrs A Evans, Miss Mary Saunders, Miss Frances Saunders, Miss Frances
Saunderson, Mrs N
Sawyer, Miss Harriet
Scott, Miss Ellen
Scott, Miss Ellen
Scars, Miss Gertrude
Shanshon, Mrs Thos
Shinn, Mrs Jno P
Shulenburg, M'ss May
Shultz, Miss Blanshe
Simmons, Mrs L E Feaster, Miss Bessie Ferguson, Mrs T C Fisher, Mrs Edna V Fisher, Miss Sallie Shultz, Miss Blanche Simmons, Mrs I, E Simpsen, Mrs A J Sutton, Mrs N E Smith, Mrs Blza Smith, Mrs Jennle Smith, Mrs Jennle Smith, Miss Mabel Smith, Miss Mary Smith, Miss Minnle Smith, Mrs Ralph Smith, Mrs Valiteau Smith, Mrs Valiteau Smoth, Josephine Francis, Mrs Susse Francis, Miss Allice French, Mrs S P Frye, Mrs Wm R Fryes, Bessie F Fuller, Mrs Chas Furlong, Mrs G W Garfield, Mrs Agnes Garrett, Eliza Smooth, Josephine Spilman, Miss E B Garrett, Eliza Genifer, Mrs Zelda Gillespie, Mrs E M Golns, Miss M M Golns, Miss M M
Golden, Miss Fannie
Good, Mrs L
Goodwin, Miss Shadie
Grandy, Miss Mollie
Graur, Mattle
Grant, Miss Mary Stone, Miss B J Sullivan, Mrs Jeremiah Suon, Miss Annie Swenk, Mrs W A Taylor, Mrs A E Taylor, Mrs R L Grayson, Mrs Clara V Grinder, Miss Mary E Grinder, Miss Mary B
Green, Mrs Ella
Green, Mrs Ellabeth
Green, Mrs Lizzle
Green, Miss J
Green, Miss Sallie
Greenwald, Mrs R M
Groas, Mrs F P
Grounsell, Mrs W N
Gwynn, Mrs Amada H
Harris, Mrs C W
Hernaley, Miss J
Henderson, Miss Estelle Thomas, Mrs V L Miss Estelle Hewes, Miss Annie Hickerger, Miss Bessl Hill, Mrs Ella J

Taylor, Mrs R L
Terry, Mrs Emma
Tholbus, Mrs C M
Thomas, Miss Julia
Thomas, Miss Katherine
Thomas, Miss Katherine Thomas, Mrs Lizzie Thomas, Miss Mildred

Whitneld, Mrs Lucy Wilkins, Miss B Wilkins, Mrs Sarah Willey, Miss Luella D Williams, Mrs Barbara Williams, Mrs Gertrude Williams, Miss Maggie

Williams, Miss Mary Williams, Miss Rose Williams, Mrs Sarah A

Williams, Mrs Sarah A
Willson, Mrs L
Wilson, Miss Bessie
Wilson, Miss Bessie R
Wilson, Mrs Edes
Wilson, Mrs Mary
Wilson, Miss Sarah
Wingfield, Miss Ida
Wood, Mrs Helen
Wood, Mrs Helen
Wood Miss Mary
Woodland, Kate
Worn, Miss Alzie
Watson, Mrs Sarah
Yancey, Mrs J P
Yates, Mrs H B
Young, Mrs Georgie

t-Burroughs, Jno
Burton, Stephen
Buston, J H
Burter, J H
Burter, Jas
Busley, Henry
Cage, Jno P
Colberd, Lower
Carr, Paul H
Carrington, H Hon
Carter, Nathan
Carter, Olle A
Carter, Thos W
Chandler, Harry E (2)
Chasley, Rich'd T
Chatman, Hon Geo
Childrey, A B
Clark, C

Clark, C Clark, Chas Clark, Sam'l Wyllis

Connors, Hon J N Conser, Frank

Cliggett, C Coburn, W G Coffin, E T Coffeld, L Colbert, E Cole, Jas Cole, John Cole, Sam

GENTLEMEN'S LIST.

House, Mrs Jennie E Howard, Miss Mary C Howard, Miss Maggei (2)

Howard, Miss Magger (-Howard, Miss Sarah Hudnell, Miss Rose Hundley, Mrs C Hunter, Mrs E H Hunten, Miss Lillian R

Irving, Miss Belle Isbell, Miss Francis

Jackson, Miss Cornoca Jackson, Miss Laura Jackson, Miss S

Jackson, Miss S James, Miss Athea D James, Mrs Fannie James, Miss Lizzie Jenkins, Mrs Lizzie Jenkins, Miss Mollie Jehnson, Miss Julia

Johnson, Miss Julia Johnson, Miss Lilly Johnson, Miss Maz'e Johnson, Mrs Rancy Johnson, Mrs Rancy Johnson, Mrs Rebecca Johnson, Miss Sallie Jones, Miss Alicia Jones, Miss Belle Jones, Mrs Emma (2) Jones, Miss Florence Jones, Mrs Mary E Jones, Miss Nannie Jordan, Miss Marle Keller, Mrs Alice Kelly, Miss Minnie Kennedy, Mrs Mary

ennedy, Mrs Mary eyser, Mrs Maggie auffman, Mrs J

Alexander, Geo Washing

Akirs, Scott Albree, Robt S Alexander, Arti

ton
Allen, Dock
Allvas, Saline
Armstrong, C M
Amole, E Fenton
Arnold, Harry
Atkins, W O
Ayer, J C
Backer, T A
Balden, Wm
Ballurel, T W
Ball Jos C

Ball. Jos C

Beckley, D R Berry, H C

Bright, R F Brown, C E

Brown, Geo Brown, Dr Geo R Brown, John Brown, Jae P Brown, Jos Brown, Leyd

With Fear by Fire. Thomas, Mrs V L
Thompson, Mrs J J
Thompson, Mrs Mattle
Tleld, Miss Eliza
Tongue, Mrs Mary M
Troup, Miss Olive R
Turner, Mrs Anna
Turner, Mrs Irma
Turner, Mrs Irma
Turpin, Mrs Sarah
Van Arsdale, Mrs Jas S
Van Winkle, Mrs R
Vaith, Miss Mary
Vicks, Carrie
Walker, Mrs Addle
Ward, Mrs Virginia
Ware, Miss Ella
Warren, Mrs Hattle
Washington, Miss Dais Washington, Miss Daisy Washington, Miss Emm Washington, Miss Em Watson, Miss Bertha Watson, Miss Nellie Weathers, Miss Gert Webster, Mrs A Wells, Mrs H Wells, Mrs Margaret Wells, Mrs Molile West, Mrs Molile Wells, Mrs Monie West, Mrs Many Wilkins, Miss Helen Weston, Mrs H E White, Miss Annie Whitfield, Mrs Lucy Rodents seem never to have any difficulty

the Military Academy to regiments fills all the vacancies in the grade of second lieutenants in the artillery arm, but leaves unfilled eight vacancies of that grade in the cavalry and forty-three in the infantry, or fifty-one in all. To meet this condition forty-seven enlisted men are to be examined for promotion to commissioned rank at Fort Leavenworth, Septempass their final examination before ap-pointment, and by the time they are eli-

From Punch.

A "Calculating Boy."

ADVERTISED LETTERS. Meyers, Benj
Miller, H H
Miller, Ferrio R
Miller, Ferrio R
Miller, Ferrio R
Miller, Wm
Missimer, Jno D
Monny, Joe
Morgan, Fredk
Motley, Jno E
Moy, Sam
Moyers, C B
Murry, James
Nelson, Jno
Nelson, Jno
Nelson, R A
Newell, Chas
Niler, Peter
Norman, P
O'Conner, Jas
Oldman, A N
Orr, Geo Lee
Ormond, M J
Page, Henry
Palmer, Leroy
Parker, Frank
Parker, R S
Parris, Jas
Patterson, J O
Payne, Geo
Payne, Jas
Patterson, J O
Payne, Geo
Payne, Jas
Patterson, J O
Payne, Geo
Payne, Jas
Patterson, J O
Pierson, Harry
Polndexter, Thos
Porter, Jas A
Powell, Julian M
Powers, Fred
Pratt, Jno
Price, Wm H
Radford, Harry
Read, Benj J Dr
Ready, Julian
Redmon, Andrew J
Reed, E E
Reese, L A
Reeve, Geo
Reynolds, John
Richard, Capt A
Riesenberg, Felix S
Robbins, Dr Harry
Roberson, J N
Rosmon, R
Rowe, I N (2)
Ryan, W B C Cummings, V H
Curtis, C C
Cutts, W V
Dallas, Hon Geo M
Davill, A J
Davis, Chas P Davis, Chas P
De Graffenreid, W B
Delafield, F L
De Kedrey, Sam
Dennis, Thos H
Dewis, W M
Dolman, C J (2)
Dorelder, A F
Dorham, W B
Borsey, Jao
Dowdell, J B
Drew, Saml
Drill, Franklin
Drum, S
Duey, J W
Duncan, Roy H Duncan, Roy H
Dunckler, Jno B
Dysun, Arnold H
Eagle, C G
Earl, Irvington
Eddy, Wm P Edwards, Leonard Edwards, R J Edwards, R J
Eggfen, Capt Wm
Elneling, Alex
Ellers, Theo H L
Ening, Fred
Evans, Louis M
Packler, J J
Farwell, C C
Ferguson, Jno
Fisher, G H
Film, J H
Ford, C H
Fox, Jas Franklin, Edmund French, Murphy Fry. Jno L

Fry. Jno L Furgeson, Jno B Gander, W A Ganz, Christian Garland, Wm Gere, Chas H German, L R Geets, W P Glbson, Hutton Goldman, Jos Gommeller, J G

Gomueller, J G Goodwin, Wm R

Goodwin, Wm R Graham, Charlie Green, W H Greer, E J Griffith, R L Gurney, A C Hale, A E Hall, Sam'l Halstead, B C

Halstead, B C
Hanger, J A
Hargrove, W F
Harris, D J F
Harris, Jas
Harrison, Frank
Harshberger, W H
Harson, Lithla
Hartell, F G
Hawkins, Sam'l
Heath, Fletcher S
Helm, Thos M
Heiligman, Frank
Hite, Jno E
Hodges, Davis

Hite, Jno E
Hodges, Davis
Hoffman, Geo
Hoffman, Col Jno M
Hogan, Jno
Holden, D
Holly, Jno
Holmes, Geo

Holmes, Horace
Holmes, H R
Hopper, Ralph
Howard, J
Hughes, B R
Humphrey, Tom

Hughes, B R Humphrey, Tom Hunter, H H Hutchison, J H Hyde, Henry M (2) Hynes, Hon S (2) Jackson, Bean Jackson, John Leckson, Blobard

lackson Richard

Johnson, C Johnson, Mose Johnson, Wm Jones, Geo D Jones, J G Jones, J W Jones, Robert Jordan, John

Ryan, W B C
Sawyer, Edw W
Sawyer, Prof H
Scott, Marshall (2)
Scott, John
Seck, John
Sempers, C H
Serlan, F Lucian
Serwer, Harris Serian, F Lucian
Serwer, Harris
Slagen, C P
Sharpless, Geo S
Shaw, E A & Co
Shearer, D
Shelton, Nelson L (2)
Sherman, Mr M
Shrields, Prof
Sims, E H
Skipp, E R
Smallwood, Garfield
Smallwood, Garfield
Smallwood, Geo
Smith, Beneet
Smith, Eles
Smith, Geo

Smith, Eles
Smith, Geo
Smith, H
Smith, Henry
Smith, J J Rev
Smith, Martin
Smith, M A
Snowden, Rev Frank
Snyder, G F
Skrawyele Antonio Skremuelo, Antonio Stansell, Ralph Stephens, G M Stephens, G M Steward, Jno Steward, Edw Stewart, Edw Stewart, J B Stewart, J B
Stoch, Jas
Strebig, I V
Stulton, Nelson L
Succock, Tracy
Sullivan, Jas H
Sulton, Harry
Swalles, Edw
Swenk, W A
Swink, Z T
Thaxton, T B
Thomas, Geo
Thomas, Geo
Thomas, Geo
Thomas, Marry
Thempson, Wm
Thomson, E H
Tilton, Henry C
Tolan, G S
Tolivar, Davie (2)
Torbert, M

Joyce, A Keating, E B Keller, Wilbur Tolivar, Davie (2)
Torbert, M
Torrance, Will
Towles, Clarence A
Tuller, R M
Turner, T F
Utby, Johnnie
Wail, W S
Wailes, S I
Wallace, Geo
Warfield, Robert
Waring, H H
Washington, Geo
Washington, Mays
Watson, Hon C B
Watson, Raiph
Wellington, A
Wel's, Richard
West, Jos H
Wheat, Wilbur O
Whelan, A Kennedy, Frank Klein, David L Knisler, P Koch, David Langille, H D Latimer, H A Lee, W T Lesterbrook, Guy Leman, Walter Linibarger, D C Little, Can Lord, Francis Little, Can Lord, Francis Lusas, Henry Lynch, Judge F McColgan, Jno McComb, Alex McCurry, G W McCutts, W V McDonald, Chas McDonnell, Maur Whet, Otis White, Sam White, Saml
Williams, F B
Williams, Jas
Wilson, Charlle
Wilson, Edw
Wilson, Thos R
Wise, Jared B
Wyman, Alb
Yates, McLain T
Young, Clifton
Young, Fred McDonnell, Mauri McElroy, Albert McIntosh, Jos McKimion, John McLain, H T McLaughlin, F E McLaughlin, F Mack, Y A Madre, Larzey Manore, H L Mason, Ed Maury, J F Mead, F R

MISCELLANEOUS.

American Correspondence Model Dairy CoSchool National Exchanger

American Settler's Guide Penn Air Brake Co-Crescent Benevolent Assn Strayers Business College
Dabney Printing Co Union Ben Assn
Grays Natl Supply House Washington CorrespouHalrman Training Sch'l dence College Kinders Hospital Committee Washington Law Book Co Woman's Home Magazine

Hospital Committee Woman's Home Magaz
FOREIGN LIST.

Carey, Rev J W
Cheipetz, S
Coakley, J C
Cook, F D
Dwyer, Miss Rennie
Dwyer, Miss Winifred
Costagoni, Harley, Arthur Jas Hoebel, Geo Kenney, Mrs G B M

ANIMAL CHARACTERISTICS. Many Afraid of Water, Others Crazed

"Most animals are afraid of water and will fly from it in terror," says a member of the fire department. "To others there is a fascination about a flame and they will walk into it even though tortured by the heat. Some of the men were talking the other day about the conduct of animals during a fire. A horse in a burning stable, they agreed, was wild with fear, but a dog was as cool in a fire as at any other time. A dog keeps his nose down to the floor where the air is purest, and sets himself calmly to finding his way out. Cats in fires howl piteously. They hide their faces from the light and crouch in corners. When their rescuer lifts them they are as a rule quite docile and subdued, never biting or scratching. Birds seem to be hyp-notized by fire and keep perfectly still; even the loquacious parrot in a fire has nothing to say. Cows, like dogs, do not show alarm. They are easy to lead forth and often find their way out themselves.

in escaping from fires."

Vacancies i the Army. The recent assignments of graduates of ber 1 next. These candidates have yet to gible there will be additional vacancies in the three arms of the service by reason of transfers from the line to numerous staff vacancies. Whatever vacancies remain will be open to appointments from civil

And Yet He is Only a Boy Four Years Old.

IMMENSE PLAYMATES

TAKE AS GOOD CARE OF HIM AS ANY NURSE.

He Orders Them About and They Mind His Every

Word.

Written for The Evening Star. "That'll do now, Babe," said the animal trainer, extricating himself from the serpentine embrace of a great black trunk. "She's very playful, Babe is," he added, somewhat breathlessly, which was natural, for Rabe and her mate had been playing

ball with him, throwing him from one to the other and catching beautifully in a manner calculated to inspire a base ball rooter. "She's a good deal friskier than Basil. You see, she's only half as old as Basil, who is sixty this year." Babe was stamping her foot, just like an infant, and demanding more play. Frank Healey, the trainer, patted her on the trunk and said: "I guess she won't be contented

now till Evan comes around. He's my son.

you know, and he can do more with these

two fellows than I can " So he sallied forth to find Evan, and his visitors went with him, expecting to see a

roaring sigh as if a steam engine were to whisper "Oh, my!"

Then, with a weary grunt, she held her trunk out to him coaxingly. But Evan only patted it and cried shrilly, "Down Babe, I say." So Babe, looking as if she had no friend on earth, grunted once more and dropped laboriously to her fore knees. With another plunge that shook the elephant house she let herself fall cumbrously on her side, and stuck her four feet into the air. Then she held out her trunk and wiggled her upturned ear. Evan scrambled with hands and knees up her scrambled with hands and knees up her massive, throbbing side and perched him-

self, a little bright spot, on top of the great tonnage of black flesh.

Then Basil had to go through the performance, and she, too, begged Evan to let her off, but finally did what she was oidden like a lamb. Each elephant at once searched his clothes for sugar when he let

her get up.
"Basil," said Mr. Healey, "is one of the biggest elephants in America now. She is a little more than nine feet high, and Babe is almost as big, but thirty years younger. Basil and Evan have been friends almost since Evan was born. He was born in Willis avenue, New York, and when he was only a few months old we came to Glen Island, and ever since then Evan and the elephants have played to-gether. When we first came here Basil earned to wheel Evan around in the baby carriage, and it soon got so that we coul turn her loose with the little one and feel that he was safer in the protection of his great nurse than he would have been under the care of any human attendant.

An Elephant Nurse Girl.

"We used to say that Evan had the very biggest nurse girl in the world. She was as gentle and careful with him as she could be. She never let go the handle of the carriage, and she would push it up and down all day long if we let her. The baby was so accustomed to it that he soon began to play with her trunk, and she, in turn, didn't like anything so much as to be allowed to reach into the carriage and fondle him and let him pull her trunk. the elephant house by preference.

now. no matter what time of the day he goes there, the elephants are ready to play with him. If he doesn't appear at his



"DOWN, BABE, DOWN!" SAID EVAN, SHRILLY.

big husky animal trainer like his father. But all they saw was a yellow head full of curls peering shyly from behind a tree and vanishing as soon as the strangers approached.

Dragged forth finally by the arm, with his face turned bashfully away, behold Evan, aged four years and eleven months, master of the elephants. master of the elephants.

Master Evan's unwilling way lay through an unrestful avenue of wild animal cages, from which the big cats spat and roared their disapproval of intrusion. A black

panther and a young lion particularly were so vehement in their frank expressions of dislike that the strangers took painful care to remain well in the center of the thor-oughfare. But Evan tried to hide his blushes behind the black panther, whence he was extricated on the verge of tears. In the doorway of the elephant house the parental grasp relaxed and with a dive Evan got between the mighty wrinkled

pillars that supported Babe. That playful young creature had her vast ears thrust forward like immense banners. Her piggy eyes were all a-twinkle. She gurgled deep down in her caverns, like mountain full of sizzling hot water.

A Unique Swing.

Gently, ever so gently, her big trunk with its pink orifice reached out and seized the little chap. Slowly she rocked him to and fro while he sat, holding to the trunk as calmly as other children would hold to the ropes of a swing. But Basil wanted a bit of it, too. He reached and pranced and trumpeted until Babe swung Evan over to him. A toss, and a catch, and Basil had the boy. Back and forth they swung him like a ball, but with a care and gentleness that seemed impossible in creatures so huge.

A muttered word from Healey, and Basil lifted the little golden-haired trainer up, up, until she held him ten feet above the ground. Then the trunk curved backwards and set him as softly as if he were bisque on her big back. He sat there a few mo-



Evan Healey,

Four years, eleven months old, the smallest ele phant trainer in the world. ments, slapping the leathery skin, and then with a sudden motion slid down the slopwith a sudden motion slid down the slop-ing back to the tail, swung from it as if it were a rope, and let himself drop to the ground, while Basil and Babe trumpeted and wagged their ears, watching for him to appear between their legs again. "Safe?" said Mr. Healey. "Why, of course. I'd rather have Evan play with the elephants than with other children. They take as good care of him as any nurse

take as good care of him as any nurs could. Every morning they are restless till he comes. And as for him, he is always in there. He plays among their feet and lets them swing him up on their backs all day ong. They wouldn't step on him, no indeed. They take more care not to hurt him than a human being would. See here."

He lifted the boy up to Babe's left ear, and commanded: "Listen, Babe. Something to say to you." Babe stuck her ear out and inclined her head toward the boy, while he talked into

her ear. Then she nodded her head wisely "Bossing" the Elephants.

Healey dropped the boy. Evan stepped alongside of Babe and slapped her on the leg as high up as he could reach, which wasn't higher than a short man's knee. "Down, Babe, down," he said. Babe looked at him with a funny look of appeal in her eye. She wiggled her tail and flirted her trunk and turned her head away, saying plainly, "Let's talk of some-thing else." But the baby trainer was per-

usual time they make a great fuss, and won't keep quiet until he arrives."
While the trainer was speaking the big brutes were jostling each other to reach Evan and tap him with their trunks. He stood between their legs, leaning against them, and the elephants never moved a limb without looking and feeling to make sure that they would not step on him.

It wasn't possible to see a bit of him when he got well behind one of the huxe legs, but he was the master of the ele-

Mr. Healey brought out a grindstone, and Evan stood before the elephants and com-manded Basil to take hold. Again Basil groaned with unwillingness. Evidently her dea of play was not to do tricks. But Master Evan permitted no malignering.
"Take hold, Basil, right away," he said, and Basil, with one last plaintive groan and an extraordinarily mournful expression, reached over and began to turn the handle. "That won't do," said Evan. firmly. "Take hold like this." He stooped under the trunk, pulled it to the grind-stone and pressed the end of it firmly against the handle. "Now turn it," he said and Basil sadly turned it, without taking an eve from the lad.

"Now, Babe," he ordered, and Babe un-willingly did the same. But Basil had not obtained his usual reward, and she trumpeted and thrashed her mighty feet around making a noise that scared the strangers into jumping. Close beside Evan the huge feet went up and down, but Evan never turned. He finished with Babe, and not until then did he give the indignant Basil

her piece of sugar.
"The grindstone," said Mr. Healey, "ig being used now by Evan to teach the elephants to turn a barrel organ. It would be a little too expensive to begin with the real thing. They've smashed this arrangement several times. They don't like to learn any too well, but they always come around to it. Evan doesn't let them off from a single lesson, and, no matter how much they may object, they always do it in the end."

Kipling's Hero in Real Life.

He has taught them to lie down and play dead, to throw up their trunks and trumpet the "royal salute," just as Toomaii did, and to pick out the American flag and wave it. Their musical education has been finished so far that they are ready to play the real thing.

Evan walks around Glen Island every day with the big elephants following him placidly and watching his every motion. He takes them out to pasture and to water and drives them home again as other boys of his age and size would drive goats. In of his age and size would drive goats. In the four and one-half years that he has spent on Glen Island he has not missed visiting his two playmates a single day ex-cept when he was ill, and then the two elephants nearly became ill, too.

He is allowed to go wherever he pleases on the island, with no one to watch him. He wanders in and out of the menagerie all day long, but his father says that he knows too much to get within reach of the cat animals and the bears, although he is in and out of the tiger, lion and panther houses all day long and his way lies right alongside of the cages that contain the grizzly, cinnamon and polar bears. He has never been hurt by an animal. He gets his love for animals legitimately,

for his father has made many trips to Asia and Africa to get wild animals for American shows, besides having been a collector of snakes and big reptiles in Cuba and South America. He has been an unusually successful animal trainer almost all his life, and Evan has made up his mind that he

Her Notion.

From Puck. Mrs. Summerboard-"My husband is out in the orchard, prunin' the trees." Miss Cittigirl-"Oh, my! Do you really raise your own prunes?"

The City Noise King.

From the Baltimore News. I have heard the breakers maring on the steep, I have heard the sullen lowing of the kine, I have heard the plaintive bleating of the sheep, And a dynamite explosion in a mine; I have listened to the thunders fiercely loud, And have taken in the engine's noisome jar; But there's nothing in the blooming, howling cro a That can touch a flat wheel on a trolley car.

I have heard the drays go rattling down the stree I have heard the drays go rattling down the stree And the noisy wagons on the cobblestones; I have heard a husky thresher threshing wheat, And a fertilizer mill engaged on bones; I have seen the frenzied crowd election night, And the peanut gods cat-calling at the star; I have heard two native Irish in a fight; But they're nothing to a flat wheel on a car.

Take noises that are loudest to your ear,
Add thereto the greatest rackets now extant;
Put them in a pot and boil them for a year,
Till the noise, as noises go, is elegant;
When you've got the boiled-out essence, you will find
That its stock, as noise, is still far under par,
And it's as a gentle whisper of the wind,
To the racket of a flat wheel on a car.

ENVOL.

King of Noises! Prince of Rackets! Agony!
Intermittent Swat of Sound Beyond Compare!
Thou Malignant Potentate of Misery,
We don't see the see

Table and Kitchen.

The fruit world furnishes us with no resemblance to the cone of the pine tree.

In England the pineapple has long been a common hot house product, but in our own country the indoor culture is not necessary and seldom resorted to except to raise them as a curiosity where they cannot be grown out of doors.

Some find pineapple wine, or a prepara-tion similar to unfermented grape juice, better suited to their particular case than the fresh juice, while others, having excessive secretion of the natural digestive agents, find the addition of this active principle in the pineapple juice rather demoralizing. Preserved pineapple and pineapple jam are most delightful preserves, and on account of the slow and thorough cooking which softens the fiber—and the sweetening which corrects the acidity, these may generally be eaten by those who can-not use the ripe fruit or even the expressed

Pineapple Compote.

the sirup over them.

Separate three eggs and beat the yolks with three teaspoonfuls of powdered sugar until very light, then add the whites of the eggs beaten to a stiff froth. Have drained half a cup of fresh grated pineapple and mix all lightly together. Heat a level phants for all that-Kipling's Toomaii in tablespoonful of butter in a smooth omelet pan and pour in the mixture. Place where the heat is moderate and even. As the omelet begins to set around the edge cover and cook until it is well puffed up and a delicate brown on the under side; remove the cover and set in the oven a few minutes until the top looks dry, then carefully turn on to a heated dish with the brown side on ton and serve at once.

Frozen Pineapple Cream. To a pint of grated pineapple add the juice of one lemon and two cups of granulated sugar. Stir over the fire until the sugar is thoroughly dissolved, then stir in half a package of gelatine soaked in cold dians around Horicon lake still manage to water and dissolve over hot water. Add the beaten yolks of four eggs, stir and cook a few minutes, then turn into a basin set in cracked ice. Stir, and when the mixture hegins to thicken fold in a pint of whipped cream. Turn into a mold and pack in ice and salt and let stand about two hours This pudding should be frozen firm enough to keep shape when it is turned out, but the center soft enough to serve as a sauce

Line a shallow pudding dish with slices of buttered coffee bread. Pare and slice a pineapple very thin and fill the dish up with the pineapple slices and sugar sprinkled between. Cover with the buttered bread, pour over all a cup of water and bake for two hours, closely covered until nearly done, then uncover long enough for the bread to brown.

Pineapple Custard.

and scald. Beat well together one cup of sugar, a tablespoonful of corn starch and four eggs. Turn the hot milk slowly into this mixture, beating constantly, and then return to the boiler, add a pinch of salt, stir and cook until it thickens; remove from the fire and set aside to cool, then add to it a pint of whipped cream and medium-sized pineapple pared and grated. Freeze in the usual way, then pack in ice and salt and let remain for two hours.

Preserve Pineapple Without Cooking. Pare off all the rough outside of the pine -remove the eyes and cut into thin slices. Have ready a pound of granulated sugar for each pound of fruit. Put a layer of sugar for each pound of fruit. Put a layer sugar half an inch deep into a small glass fruit that is decayed till it is beyond the danger line. That much that is sold menaces the health of the purchasers is, however beyond question. Indeed, it is a common thing for rotting stuff to be sent jar; on top of this put a layer of pineapple an inch deep, on this another half inch layer of sugar, packing down as closethen sugar-filling the jar in this manner. adding sugar last, lay a piece of paper dipped in melted paraffine on top and then put on the sterilized covers, screwing them lown tight.

Sauce Hollandaise.

Dressed Cucumbers, Crown of Lamb, Mint Sauce, Rice Croquettes, Salpicon of Fruits, Cream.

If you prefer you can serve the salpicon of fruit as the first course before the soup, but it is usually served after a roast same as punch or sherbet. The above menu is really very little trouble to prepare and makes a delightful little dinner. The soup may be canned, or made fresh the day pre-vious. The fish cutlets and rice croquettes and also tomato and mint sauce should be made up the day before. If you can get fresh fish do not have the two fried things, but either boiled salmon or planked white or lake fish, or bolled halibut steak.

> SUNDAY. BREAKFAST.

Spiced Pot Roast. Brow Stewed Tomatoe Radish Salad. Raspberry Shortcake. SUPPER.

Desserts in Which Pineapple is Used. more delicious article of food than this product of the pineapple tree as it comes to us in its highly cultivated and perfect condition from our own native tropical pineries. The name it is so familiarly known by was first suggested by its close

Transportation of the fruit in this country is so easy and quickly done we are able to get the fruit in any market and almost generally in the finest state of perfection. Care and skill lavished upon the pine will produce very fine looking fruit, but for delicacy and lusciousness of flavor no country can produce finer outdoor fruit than our

There is said to be no other fruit so commonly known and used which possesses the peculiar digestive property as that found in the pineapple. This substance is very similar to a peptonizing ferment called simhar to a peptonizing ferment called caricin or papain, a digestive agent for all kinds of food. The pineapple contains a very large amount of tough fiber. In some varieties the presence of this is not very perceptible, and is easily broken up in the well-ripened fruit, while in other kinds it is exceedingly, hard to digest, and therefore exceedingly hard to digest, and therefore rather questionable as a proper food to be eaten whole by those who cannot indulge in all kinds of diet with impunity. This is a point of objection which does not oblige one to deny themselves the pleasure the delicious flavor that the ripe pine gives, especially when on finding that the digestive property it possesses helps to digest other foods, for the juices may be used and these hold all the fruit acids, as well as the agent already mentioned as being very beneficial when there are defective secretions of the digestive juices.

Pare a nice ripe pineapple and cut into slices quarter of an inch thick. With a small round cutter take out the core. Make a sirup of granulated sugar and water and when clear let simmer gently for half an hour, then pour over the slices of pineapple and let stand for nearly twenty-four Then drain the slices, strain the sirup and boil down until quite thick. Arrange in center of a glass dish and pour

Pineapple Sherbet.

Put one pound of granulated sugar in a saucepan with four cups of water and boil for quarter of an hour, or until the sirup is thick; pare and shred a nice, ripe pineapple two hours before needed, cut out the core and sprinkle all with sugar; put the pineapple shreds, cores, etc., in the warm sirup for an hour if possible, then strain the sirup over the shredded fruit, put into a freezer and when small crystals begin to form on the sides of the can stir in the well-beaten whites of two or three eggs and finish as usual.

Pineapple Omelet.

Pineapple Pudding.

Put two cups of milk in a double-boiler

Dinner Menus. Tomato Bouillon.

Bread Sticks New Potatoes.

Green Peas, Tomato Mayonnaise, Wafers, Strawberry Parfalt, Coffee.

Fruit.

Cereal. Brolled Fresh Mackerel. Creamed Potatoes, Salt Rising Bread.
DINNER. Clear Soun.

Coffee.

Browned Potatoes

Send for "Vital Question," dainty cook book, illustrated in colors FREE. THE NATURAL FOOD CO., Niagara Falls, N. Y. Something New. Army and Navy

Scouring Compound

Makes Marble and Tiling Snow

White. Cleans Sinks, Floors, Knives etc., Quicker and Better Than Anything You Ever Used. Removes Grease, Oil, Paint, etc., from the hands and makes the skin soft, clean and pretty. LARGE BOX, 5c. ALL GROCERS.

Germanananananananananananananananananan

SWISS MILK No easier

COCOA

food to digest

Hurrah for the Fourth And Culmbacher



than these two together. On one hand you the greatest day of the year—on the other the of the year. CULMBACHER is a pure, creemy Beer—a thirst satisfier and invigorator ideal summer beverage. 24 pts. for \$1.25.

Washington Brewery Co. 4th and F Sts. N.E. 'Phone E. 254.



survives but does not find herself a count ess after all."

Marham House, where the venerable Viscountess Glentworth has lately entertained large house parties in celebration of her 100th birthday, is a pleasant village in Norfolk. Years ago it was called Cherry, woman, I think, to find herself a countess after all." So wrote Disraeli to his sister in 1836. The Pery in question had, by the death of his father, taken the courtesy title of Lord Gientworth, but he died a few weeks before his grandfather, the Earl of Limerick. The untimely death of her husband, after eight years of married life, prevented Maria Villebois from becoming more than a courtesy viscountess—a title she retained after her second marriage. It is sixty-four years since Disraeli wrote, on the death of Lord Glentworth: "The lady

Markham, on account of its fruit trees, and it was also famed for its walnuts till in the time of the French wars the major number of the walnut trees were cut down

Soldeverywhere, or by mail for 25 cents. A package makes five gal-

CHARLES E. HIRES CO.,